



CHAMPAGNE  
**G. GRUET & FILS**  
 BETHON - MARNE

*Brut Grande Réserve*

**Blend**

80 % Chardonnay  
 20 % Pinot Noir


**Dosage**

8 g/l



**Bottled in**

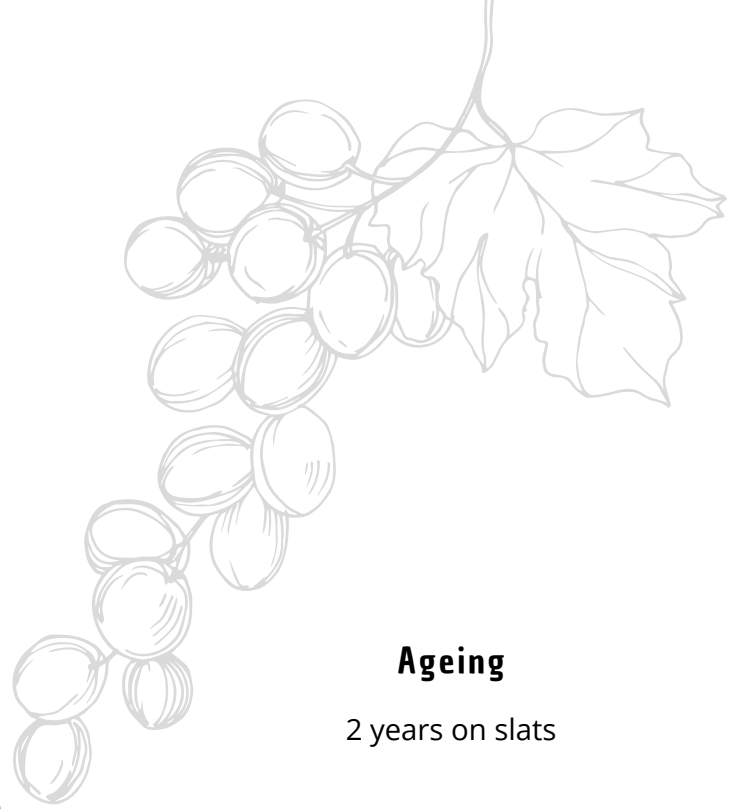
2023  
*(Harvest 2022)*

**Availability**

Bottle 75 cl 

**Storage recommendations**

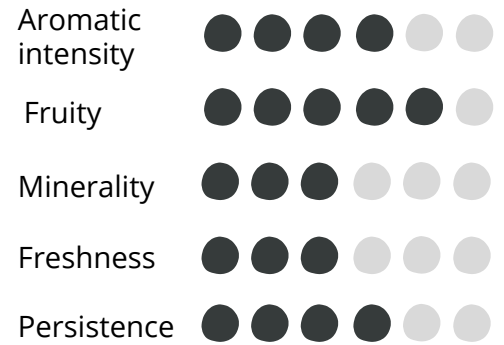
 In a horizontal position  
 Protect from light



**Ageing**

2 years on slats

**Tasting notes**



**Winemaking**


Automatic Willmess press  
 Vinification in temperature-controlled stainless steel vats  
 Malolactic fermentation

Drink between 9°C and 12°C

Emblematic of the house, a messenger of tradition and quality, this fruity cuvée of great finesse is distinguished by the subtle harmony of the two grape varieties.

5, rue des Pressoirs - 51260 BETHON

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Alcohol abuse is dangerous for your health. Drink in moderation.